

To:
 CDC/Vessel Sanitation Program
 1850 Eller Drive - Suite 101
 Ft. Lauderdale, FL 33316
 USA

Dear Sir,

The following actions have been taken to correct each of the deficiencies noted during the inspection of the M/S Crystal Symphony on the 19th day of January 2001, at Lahaina.

Item #	Deficiency	Corrective action
1	<u>Lido.</u> Milk and cream in plastic pitchers on buffet table, was found at 45-55° F	milk and cream temperature will be closely monitored, only small amounts of milk and cream will be in silver pitchers on the counter, this pitchers will stay on ice
2	<u>Lido.</u> Conveyor dishwashing machine, final rinse pressure exceeded 25PSI. (Also noted on several other machines.)	Pressure controller for Lido dishwashing machine has been checked and adjusted to 20 psi accordingly .New pressure controllers and gauges on order for the remaining of the ship. These will be replaced upon receipt.
3	<u>Main Galley</u> Excellent operation and food safety practices were noted through out the main galley and bars.	Thank you!
4	<u>Crew Galley</u> Grease and food residue, was found on two sheets in the clean storage area.	Sanitation officer will check this area more often, additional training is given to pot washers.
5	<u>Crew mess.</u> Cartons of milk were noted on buffet service, requiring crew to open spouts to pour - presenting a potential for product contamination.	Milk will be transferred from cartoons to pitchers, pitchers will stay on ice, and temperature will be closely monitored
6	<u>Provisions.</u> Food was stored directly adjacent to block ice in walk in freezer.	All food items are now stored separately from the ice blocks
7	A food employee was observed entering a prep room wearing disposable gloves at the time of entry.	Galley staff will receive additional training, on how and when to use gloves the proper way.
8	Moisture was dripping on food, from a leak above a deck head seam in a walk in cooler.	The water dripping from the ceiling in walk in cooler has been identified as condensation. In order to determine the reason for this, an inspection hatch will be made in the ceiling and any faulty/bad insulation will be replaced. This is unfortunately not feasible at this time due to The amount of food stored in our coolers. It will be done as soon as possible but not later than February 7, 2001.No food items of any kind will be stored under this area where the danger of contamination is present.

9	Potato peeler had old food soil accumulating in abrasive material in peeler.	The potato peeler will be now constantly cleaned with the high pressure cleaner
10	Shell eggs were at 56°F in a dry store area.	Eggs are all stored in refrigerators, Hotel Store Staff gets additional training how and where to store food items, temperatures will be closely monitored by management
11	<u>Food service general:</u> Recessed grout in food preparation and food storage areas are making the decks difficult to clean	Recessed grout will be replaced, in the areas in need. New flooring are planned for next dry-dock in some areas.
12	<u>Food service-general.</u> Note!	Noted.
13	<u>Garbage room.</u> An atmosphere vacuum breaker on a wash hose was leaking.	The leaking atmospheric vacuum breaker has been replaced.
14	<u>Potable water system</u> Note!	Noted.
15	<u>Pools and spas</u> Note!	Noted.
16	<u>House keeping</u> Note!	Noted
17	<u>Child activity center</u> Note!	Noted.

Best regards

Atle H. Knutsen
Vice captain